



Instructor of the Effective Writing Course, Carlos de Cuba, here explains an assignment to Benny Kock, while Philip De Souza and Jossy Lacle listen attentively.

Instructor di e curso "Skirbimento Eficaz", Carlos de Cuba, aki ta duna mas splicacion ariba un asignacion na Benny Kock, mientras cu Phillip De Souza y Jossy Lacle tambe ta scucha atentamente.

## Tanki di Lastre Nobo Awor ta Sirbi Cuatro Pier Pa Mantene Haaf Limpi

For di promer parti di November trabao a cuminsa na parti west di Powerhouse # 1 ariba construccion di un tanki di lastre nobo Tanki 402 cual lo por acepta awa di ballast for di barconan cu ta marra na Piernan No. 1, 2, 3 y e West Pier. Ora cu e ta den servicio, e actual tanki di lastre di 30,000 baril (Tanki 401 banda di Tanki 402) lo ser converti den servicio pa tuma azeta sushi di refinaria.

E tanki nobo di 180,000 baril, cu dak den forma di cono, hunto cu e conversion di Tanki 401 ta parti di un proyecto pa Consolida y Moderniza Facilidatnan di Trata Azeta sushi di Refineria y Lastre.

E sistema di separacion di azeta for di awa den e tanki ta similar na e Tanki 401 cual ta na uso actualmente. E ta consisti di tres linja pa awa di lama bai pover na diferente nivel, un parti flotante di plastic bao di dak, instrumentonan pa avisa operador di powerhouse ora cu pompmento ta start den tanki, y un indicador special di e nivel di azeta. E muraya interior lo ha-

ya un capa special di verf contra frustiamiento. Aspectonan di seguridad lo inclui alarmanan pa nivel abao y halto y escapenan di presion y vacuum.

E tanki nobo — 150 pia den diametro y 56 pia halto — lo por trata awa di lastre aumentá for di siete bapornan cual por marra na tur e piernan den e area paden di haaf, y lo asegura cu practicamente ningun azeta cual ta den awa di lastre por bai den lama. E azeta den tanki ta ser chupá door di un pomp flotante y mandá den tanki. E awa di lama lo descarga den un Separador Secundario.

Lider di proyecto pa Tanki nobo di lastre 402, cual ta ser construí door di Chicago Bridge & Iron Company, ta Edgar de Lannoy di Mechanical Engineering-Project Engineering Section. E trabao di ingenieria di proceso ■ ser hací door di Ivar Larsen di Technical-Process Engineering Division.

E tanki nobo di lastre ta fihá pa bini cla durante ultimo parti di Januari 1975.

## Employees Gain Expressive Skills In Lago's English Language Program

A group of employees nominated by their departments are currently following an Effective Writing course taught by the Training Section in the Employee Relations Department.

The three-and-a-half month course, which began on August 27, 1974, and is given twice a week in one-and-a-half hour sessions, is taught by Carlos Z. de Cuba, Training Adviser.

Attending the course are: Gilbert Antonette, Freddy Bergen, Lucas Bergen, Reimundo Barros, Basil Connor, Raymond Dowling, Phillip De Souza, Hendrik Fujooah, Bill Geerman, Otilio Goeloe, Benny Kock, Jossy Lacle, Erwin Siem, Placido Vrolijk and Ewald Zandwijken.

The Effective Writing Course was originally introduced here at Lago by Professor Milton Salzer of New York University in 1962. Later on it was taught by Fabian S. Francis, at that time I.R. Training Adviser, and during recent years by Carlos de Cuba.

The course covers English

grammar, vocabulary and various writing techniques such as good paragraph and sentence structure, letter and report writing. In addition to classroom work, participants are required to do some homework.

The 42-hour course is aimed at helping employee communicate better by increasing the ability in getting ideas across through good expression in speech and effective writing of letters and reports related to their job.

As good communication is essential in man's everyday life — and most important, on the job — Lago makes all efforts to accomplish this by organizing various English training programs each year to suit employees' needs.

In addition, a year-round English Language Lab operated by Stefford Courtar of the Training Section, gives employees the opportunity to enhance their English knowledge.

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New deballasting Tank 402 will be six times the capacity of the present tank of 30,000 barrels.

E tanki nobo di lastre 402 lo tin seis biaha ■ capacidad di e tanki actual di 30,000 baril.

**ARUBA**

Lago Oil & Transport Co., Ltd.  
Aruba, Netherlands Antilles



Editor : A. Werleman - Co-Editor : Miss L. I. de Lange  
Photographer : J. M. de Cuba  
Printed : Verenigde Antilliaanse Drukkerijen N.V.

## New Deballasting Tank Now Serves Four Piers to Keep Harbor Clean

Since early November work began west of the No. 1 Powerhouse on the construction of a new deballasting tank (Tank 402) which will be able to accept deballasting water from ships mooring at Piers No. 1, 2, 3 and the West Pier. When in service, the present 30,000-barrel deballasting tank (No. 401) next to

Tank 402 will be converted to slop oil service.

The new 180,000-barrel cone roof tank together with the conversion of Tank 401 is part of project for Consolidation/Modernization of Slop Handling and Deballasting Facilities.

The water/oil separation system inside the tank is similar to the existing Tank 401. It consists of three overflow lines for sea water at different levels, a plastic float under the roof, instruments to advise the power house operator when pumping into the tank starts, and a special oil level indicator. The interior wall will be provided with a special paint coating against corrosion. Safety features will include low and high level alarms and pressure/vacuum vents.

The new tank — 150 ft. diameter and 56 ft. high, — will be able to handle increased ballast water from seven ships berthed at all the piers within the harbor area, and will assure that practically no oil contained in ballast water will ever find its way to the sea. The oil in the tank is skimmed off through a floating suction and sent to tankage. The seawater will discharge into the Secondary Separator.

Project leader for the new deballasting Tank 402, which is being built by Chicago Bridge, is Edgar de Lannoy of Mechanical Engineering's Project Engineering Section. The process engineering work was carried out by Ivar Larsen of Technical-Process Engineering Division.



Bake two or more cakes at one time. Freeze one for future use.

## Energy-Saving Techniques Applied in Your Home Can Help you Cut Down on the Family Budget

Of all energy consumed in the world today, a high percentage is used by private individuals for their homes and automobiles. The automobile accounts for most of it, and represents

the single most energy-consuming product in our lives. This is followed by airconditioning and home appliances and electrical devices. What can you do to save energy, thereby using

your home products more efficiently and at the same time save costs? You can start by taking a look at the following table of annual energy consumption in the kitchen:

Kitchen Appliances	Frequency / Type of Use	Energy Consumption per year (kWh)
14-ft <sup>3</sup> no-frost refrigerator-freezer		1548
21-ft <sup>3</sup> manual defrost upright freezer		1392
30-inch electric range, self-cleaning oven		1068
Dishwasher	46 cycles per month	330
Microwave Oven		190
Electric skillet	10 hours per month	182
Coffeemaker	12 cups, 8 times per week, kept warm for one hour	92
Toaster Oven	Toast 4 slices of bread per day, bake 2 hours per week, top brown twice per week	92
Hot Plate		90
Deep fryer		83
Electric kettle	Boil one quart of water 10 times per week	58
Electric griddle	3 times per week, 17 minutes per use	56
Two-slice toaster	8 slices of toast per day	40
Food Mixer/blender		15
Portable mixer	208 times per year, 3 minutes per use	1
Electric carving knife	150 times per year, 3 minutes per use	0.7
Can opener/ice crusher	Open 10 cans per week, crush ice cubes twice per week	0.3

As can be seen, the largest energy-consuming device in the kitchen is the refrigerator-freezer. To use it wisely, defrost as soon as necessary to keep the internal cooling coils operating efficiently. Keep the external coils, fins, and motor free from dust and be certain that the door gasket provide tight seals. When

you are away for extended periods of time, turn the refrigerator dial two or three settings warmer. If you are going to purchase a freezer, get a chest type (if you have the floor space for it) rather than an upright. A chest freezer loses less cold air when you open it than an upright.

When using the refrigerator, don't overfill it. Good air circulation is necessary for efficient operation. Don't block the air vents. Keep the freezer full, on the other hand, to prevent icing. Cool foods and food containers to room temperature before placing them in the refrigerator or

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At left, participants in the Effective Writing Course at work. At right, Herry Koolman of Mechanical-Building Trades, wearing earphones, gets ready to study from pre-recorded lessons assigned to him by Stefford Courtar of the Training Section.



Na robez, participantenan den curso "Skirbimento Eficaz" ■ haci nan tarea. Na drechi, Herry Koolman di Mechanical-Building Trades, bistiendo aparato pa scucha ta prepara pa studia for di lesnan graba ariba tape asigna na dje door di Stefford Courtar.

## Empleadonan Ta Sinja Expresa Mehor Den Lago su Programa di Ingles

Un grupo di empleado nombrá door di nan departamento actualmente ta siguiendo un curso di Skirbimento Eficaz den Training Section den Employee Relations Department.

E curso di tres luna y mei cu a cuminsa ariba Augustus 27, 1974, y ta ser duná dos biaha pa siman den sesionnan di un hora y mei, ta ser sinjá door di Carlos Z. de Cuba, Consehero di Entrenamento. Participando den e curso ta: Gilbert Antonette, Freddy Bergen, Lucas Bergen, Reimundo Barros, Basil Connor, Raymond Dowling, Phillip De Souza, Hendrik Fuojaah, Bill Geerman, Otilio Goeloe, Benny Kock, Jossy Laclé, Erwin Siem, Placido Vrolijk y Ewald Zandwijken.

E curso di Skirbimento Eficaz ■ ser introducí aki na Lago originalmente door di Profesor Milton Saltzer di Universidad di New York na 1962. Mas despues el a ser duná door di Fabian S. Francis, e tempo ey Consehero di Entrenamento den Relaciones Industrial, y durante reciente anjanan door di Carlos de Cuba.

E curso ta cubri gramatica Ingles, varios technieknan den vocabulario y skirbimento manera bon formacion di paragraaf y frase, skirbimento di carta y rapport. Ademas di trabao den klas, participantenan ta haya algun huiswerk tambe.

E obhetivo di e curso di 42 hora aki ta pa yuda empleadonan comunica mehor door di aumenta nan habilidad pa intercambia ideanan door di bon expresion den papiamento y skirbimento eficaz di cartanan y rapportnan relacioná cu nan trabao.

Como cu comunicacion ta esencial den bida diario di hende — y mas importante ainda, na su trabao — Lago ta haci tur esfuerso pa alcanza esaki door di organisa varios programa di entrenamento di Ingles anualmente pa cubri necesidadnan di empleado. Ademas tin un Laboratorio di Idioma Ingles durante henter anja cual ta bao direccion di Stefford Courtar di Training Section, y cual ta duna empleadonan ■ oportunidad di aumenta nan saber di idioma Ingles. Cualquier empleado cu ta sinti cu e mester di mas entrenamento den idioma Ingles pos papia tocante di esaki cu su supervisor kende lo haci arreglo pa e participa den e programa aki. Si su trabao ta permiti pa ■ ta liber dos of tres hora pa siman, anto ■ por studia durante hora di trabao; si no, ■ por haci un arreglo cu Stefford Courtar pa tuma e curso di Ingles ariba su propio tempo. Un caso asina ■ ta Ricardo Dirksz, un trahador di warda, kende ta studian-do ya mas cu dos anja varios biaha pa siman promer cu

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## Employees Gain Skills

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Any employee who feels that he needs additional training in English can discuss this with his supervisor who will arrange for him to attend this program. If he can be spared from the job from two to three hours a week, he may do it on company time; otherwise he can arrange with Stefford Courtar to take this English course on his own time.

Such a case is Ricardo Dirksz, a shift worker, who over 2 years already has been studying several times a week just before starting a shift.

Unlike the Effective Writing Course, which is more advanced and which covers various sub-

jects systematically and requires the guidance of an instructor for explanation, discussion and dictation, the English Language Lab permits an employee to work at his own pace. He studies independently in a partially enclosed booth using a teaching machine and following instructions from lessons recorded on tape.

In addition to these already established English training programs, from time to time a college professor (e.g. Professor Joseph Kleiner of the University of Wisconsin) is engaged for more advanced training on technical report or business letter writing.



A frequent "visitor" to the English Language Lab is Ricardo Dirksz, a shiftworker in Technical - Lab. Inspection Section. For over two years already he has been taking the English course during his spare time, usually just before a shift.

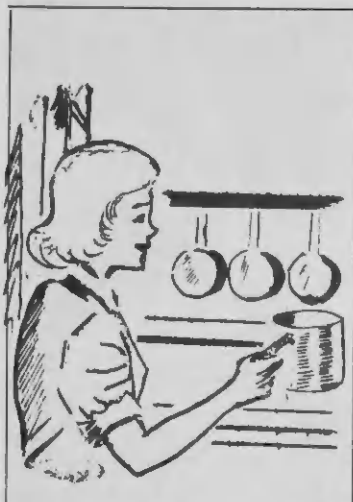
Un "bishitante" frecuente na Laboratorio di Idioma Ingles ta Ricardo Dirksz, un trahador di warda den Laboratorio. Pa mas cu dos anja caba el ■ estudiante Ingles den su ratonan liber, mayoria parti net promer cu ■ cuminsa un warda.

## Technieknan pa Conserva Energia Aplica na Cas Por Yuda Bo Reduci Bo Presupuesto Familiar

Di tur energia gastá na mundo awendia, un percentahe halto ta ser usá door di individuo-nan privá pa nan cas y nan auto. Auto ta gasta e percentahe mas halto, y ta representa e producto ariba su mes cu ta

gasta mas energia den nos bida. Esaki ta ser sigui door di aireacondicionado y aparatonan di cas y aparatonan electrico. Kiko Bo por haci pa reduci energia, asina usando Bo producto-

nan di hogar mas eficientemente y na mesun tempo gastando menos placa? Bo por cuminza door di tira un bista ariba ■ siguiente lista di consumo di energia anual den cushina :



Using the right size pan for the cooking unit will prevent unused heat to escape.

Usando ■ wea di tamanjo adecuado pa bo stoof lo preveni scapamento di calor.

### Energy

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freezer and cover all liquids stored in the refrigerator.

The next largest energy consumer in the kitchen is the range. There are many ways in which energy wastage can be cut down when cooking. For example:

Thawing frozen foods before cooking requires less cooking time.... Use covered pots and low setting whenever possible.... Bake two cakes or pies at one time.... Freeze one for future use.... Plan oven meals around dishes requiring about the same temperatures.... Use the right size pan for the cooking unit. Pans that are too small allow unused heat to escape into the room.... Turn surface units down to desired temperature as soon as boiling starts.

When using the self-cleaning features on an oven, use it right after cooking while the oven is still hot.... Have faulty elements or switches serviced as soon as possible for both safety reasons and to be sure your unit is operating at top efficiency.... Make sure the pilot light on a gas range is adjusted properly.... Put pots and pans on the range before the heat is turned on.... When possible, use the oven

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Manera bo por mira, e aparato cual ta consumi mas tanto energia den cushina ta e nevera-freezer. Pa Bo usele debidamente, "defrost" ■ asina cu ta necesario pa mantene e sistema interno di fria den bon operacion. Tene e sistema externo, y motor liber di stof y sea sigur cu ■ sello di porta ta cera bon. Ora cu Bo ta for di cas durante un tempo largo, baha e dial di ■ nevera na dos of tres temperatura mas cayente. Si Bo ta bai cumpra un "freezer", busca e tipo manera un baul (Si Bo tin e espacio p'e) envez di uno di tamajo di nevera grandi. Un freezer manera baul ta perde menos aire friew ora cu Bo habriele cu esun grandi.

Ora cu Bo usa Bo nevera, no

carguele di mas. Bon circulacion di aire ta necesario pa un operacion eficiente. No blokea e ventilacionnan di aire. Mante-

ne e freezer yen, sinembargo, pa preveni formamento di ijs. Laga cuminda y contenedor pa cumin-

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Aparatonan di Cushina	Frecuencia / Tipo di Uso	Consumo di Energia P■ Anja Hora/Kilowatt
Nevera-freezer "No-frost" di 14 pia cubico		1548
Freezer pará cu "defrost" manual, 21 pia cubico		1392
Stoof electrico di 30 duim, fornu cu ta bira limpi automaticamente		1068
Lavaplatos electrico	46 ciclo pa luna	330
Fornu Micro-Onda		190
Panchi Electrico	10 hora pa luna	182
Canica di koffie	12 koppi, 8 biaha pa siman, teni cayente pa un hora	92
Fornu chikito	Toast 4 sneechi di pan pa dia, horna 2 hora pa siman, calenta cuminda dos biaha pa siman	92
Plancha		90
Wea di hasa		83
Canica Electrico	Herbe un quart di awa 10 biaha pa siman	58
Plancha Electrico	3 biaha pa siman, 17 minuut cada biaha	56
Toaster pa dos sneechi di pan	8 sneechi di toast pa dia	40
Mezclador di cuminda (blender)		15
Mixer portatil	208 biaha pa anja, 3 minuut cada uso	1
Cuchiu electrico	150 biaha pa anja, 3 minuut cada uso	0.7
Corta lata/garnador di ijs	Habri 10 bleki pa siman, garna blokki di ijs dos biaha pa siman	0.3

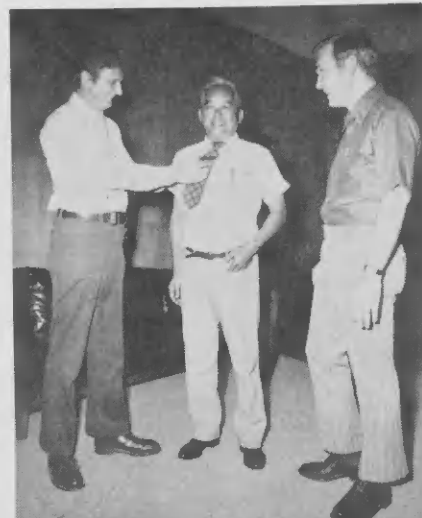




Thomas A. Solognier, Process-Oil Movements, Harbor Area, receives his 25-year service watch from Division Superintendent Gus Genser in the presence of Process Manager Ted Burton.



A 25-year service watch is presented here to Dominico Perez of Process-ROC/LE/UTIL/SAR/Util, by Assistant Division Superintendent Henry Coffi in the presence of Process Manager Ted Burton, Division Superintendent Erik Eriksen and friends on his anniversary Nov. 23.



Calvin Assang of Technical - Process Engineering, gets his 30-year service emblem on a tie-pin fastened by Division Superintendent Ralph Swingholm on Nov. 27. Observing the presentation is Technical Manager Phil Griffiths.



Felix A. Garrido of Process-Fuels is the recipient of a 25-year service watch on the occasion of his anniversary November 30. Here he is congratulated by Division Superintendent Marciano Angela, while co-workers and friends observe the presentation.



On the occasion of the presentation of his 30th service award A. Randy Tappin of Comptroller's (3rd left), is flanked here by Mechanical Manager Gil Lorenson, President J. M. Ballenger and on his right, by Controller Tom Keevan, Technical Manager Phil Griffiths and Process Manager Ted Burton in Mr. Ballenger's office.

### Energy - Saving Techniques in the Home

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Instead of the surface units since less heat is lost in a confined area.

Turn an electric range off just before cooking is completed. Residual heat will finish the job and keep food warm before serving.... Use a microwave oven to reduce power consumption for cooking certain foods. Avoid preheating the oven if possible.... Ceramic, glass and stainless-steel dishes retain heat better than other materials. Lower the oven temperature by 25°F (4°C) if using them.... Reduce

oven peeking to a minimum. Every time the oven door is opened, the oven temperature drops 25 to 50°F (14° — 28°C).

When heating or boiling a large amount of water, start with hot tap water rather than cold. If you have a pressure cooker, use it whenever possible.... Don't use any more water than necessary when cooking vegetables.... Broiled meats cook faster than roasts.

Another kitchen appliance to use wisely is an electric dishwasher since it consumes both electric power and hot water.

Other energy-saving actions might include keeping the dishwasher drains and filters clear of debris; using partial load cycles, rinse-only cycles, mid-cycle turn-off, and other features whenever possible; skipping the drying cycle since dishes dry perfectly well at normal room temperatures.

### Curso Di Skirbi

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■ subi warda.

Contrario na ■ curso di Skirbimento Eficaz cual ta mas avanzá y cu ta cubri varios topico sistematicamente y mester

di ayudo di un instructor pa explicacion, discusion y dicté, ■ Laboratorio di Idioma Ingles ta permiti un empleado pa traha manera e por. E ta studia independiente den un lugar parcialmente cerrá usando un "les" mashin y siguiendo instruccionan grabá ariba tape.

Ademas di e programanan di entrenamiento na Ingles ya caba establecí, de bez en cuando Lago ta invita un professor di Universidad (p.e. Profesor Joseph Kleiner di Universidad di Wisconsin) pa entrenamentonan mas avanza den skirbimento tecnico di rapport of correspondencia comercial.

# Lago Hosts Management Members and Guests at Dinner/Dance



A group of management members, service watch recipients, and their wives here enjoy themselves at the company's last regular management dinner-dance at the Aruba Golf Club this year.



Un grupo di miembro di gerencia, empleadonan cu a recibí nan emblema di servicio, y nan esposa aki ta disfruta di compania cu último comida y baile regular pa gerencia e anja aki na Aruba Golf Club.

## Conservacion di Energia

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da alcanza e temperatura den cushina promer cu pone nan den nevera of freezer y tapa tur líquido wardá den nevera.

E siguiente consumidor mas grandi di energia den cushina ta e stoof. Tin hopi manera cu un desperdicio di energia por ser reducí ora cu Bo cushina. Por ehempel: Descongela cuminda cu ta den freezer promer cu cushinele ta requeri menos tempo pa cushiná.... Usa weyanan tapá y pone e stoof na un temperatura abao ki ora cu ta posible.... Horna dos bolo of "pie" na mesun tempo.... Pone un den freezer pa use despues....

Planea cumindanan haci den fornu cu platonan cu tin mester di e mesun temperaturanan.... Usa e weya correcto pa e stoof cu Bo ta cushina ariba dje.

Weyanan cu ta mucho chikito ta laga calor cu no ta ser usá scapa den cushina.... Baha loque Bo ta usa ariba stoof na e temperatura cu Bo ta desea tan pronto cu e cuminza herbe.

Ora cu Bo ta usa e limpiador automatico di fornu, usele net despues cu Bo caba di cushina mientras cu e fornu ainda ta cayente.... Laga drecha partinan of switchnan defectuosos lo mas pronto posible tanto pa motibonan di seguridad como pa Bo

stoof sigui traha eficazmente.... Sea sigur cu e candela chikito na Bo stoof ta bon ahustá.... Pone weyanan y panchi ariba stoof promer cu e candela ser cendí.... Ora cu ta posible, usa e fornu envez di cushina ariba stoof pa motibo cu menos calor ta ser perdí den un lugar cerra.

Paga stoof electrico net promer cu cushinamento ta cla.... Calor residual lo completa e trabao y tene e cuminda cayente promer cu e ser sirbí na mesa.... Usa fornu di micro-onda pa reduci consumo di corriente pa cushina cierto cumindanan.. Preveni calenta fornu di antemano si ta posible.... Contenedornan di ceramica, glas of "stainless steel" ta tene cayente mehor cu otro materialnan. Reduci temperatura di fornu si Bo usa nan.... Cada biaha cu Bo habri porta di fornu, e temperatu-

ra di e fornu ta baha entre 25 pa 50° F (14°—28°C).

Ora cu calenta of herbe un gran cantidad di awa, cuminza usando awa cayente (cu Bo tin caba) en vez di awa friu.... Si Bo tin un weya di presion, usele lo mas tanto posible.... No usa mas awa di loque ta necesario ora di cushina berdura.. Cumindanan gestoofta cushina mas liher cu cuminda geroost.

Otro aparato di cushina cual mester ser usá juiciosamente ta un lavaplatos electrico pa motibo cu e ta usa corriente y awa cayente. Otro accionnan pa conserva energia ta inclui tene-mento di salidanan y filternan di lavaplatos liber di pida pida cos; y otro facilidadnan ki ora cu ta posible; y no usa e aparato pa seca pa motibo cu tayonan por seca perfectamente bon den temperatura normal di cushina.



Here Lago's Postmaster Jossy Hunt, captain of Jesra's fishing team at the Shell Nautical Club tournament in Punto Fijo, Venezuela on November 23 — 24, shows the trophy he won capturing the largest sailfish (34.6 kilos). Other team members are his wife Eva and son Stanley. Helmsman was Aquiles Leon of Lago's Printing Plant. Since 1968 Jossy has been participating yearly in the Punto Fijo fishing tournament. His team and boat won prizes five times in seven years in Punto Fijo. In the Aruba tournament, he also won several prizes.

Aki Hefe di Postkantoor di Lago Jossy Hunt, captan di Jesra su team na e torneo di pesca di Club Nautico Shell na Punto Fijo, teni ariba November 23 y 24, ta mustra e trofeo cu el a gana pa e captura di e balahu mas grandi (34.6 kilo). Otro miembro di team ta su esposa Eva y yiu Stanley. Timonero tabata Aquiles Leon di Lago su Printing Plant. For di 1968, Jossy su equipu y boto a gana premio cinco biaha den siete anja.